

FIG.1

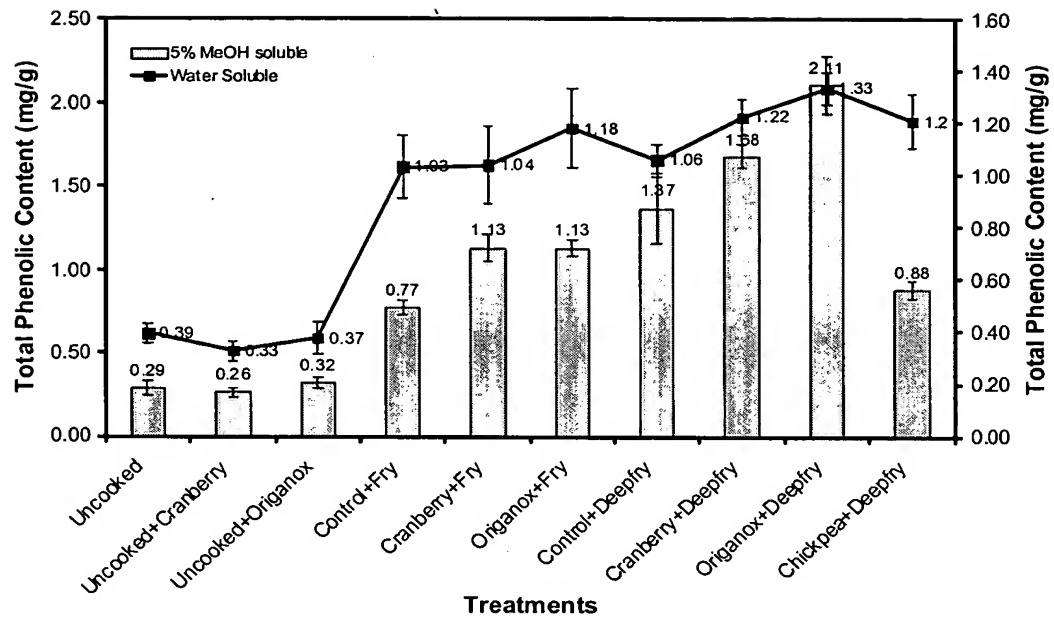


FIG.2

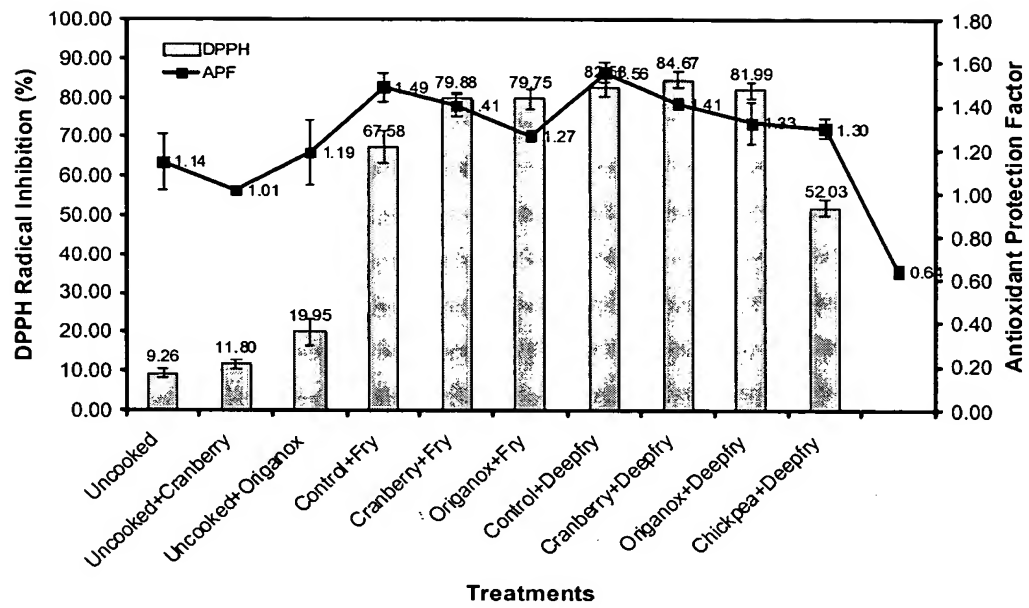


FIG.3

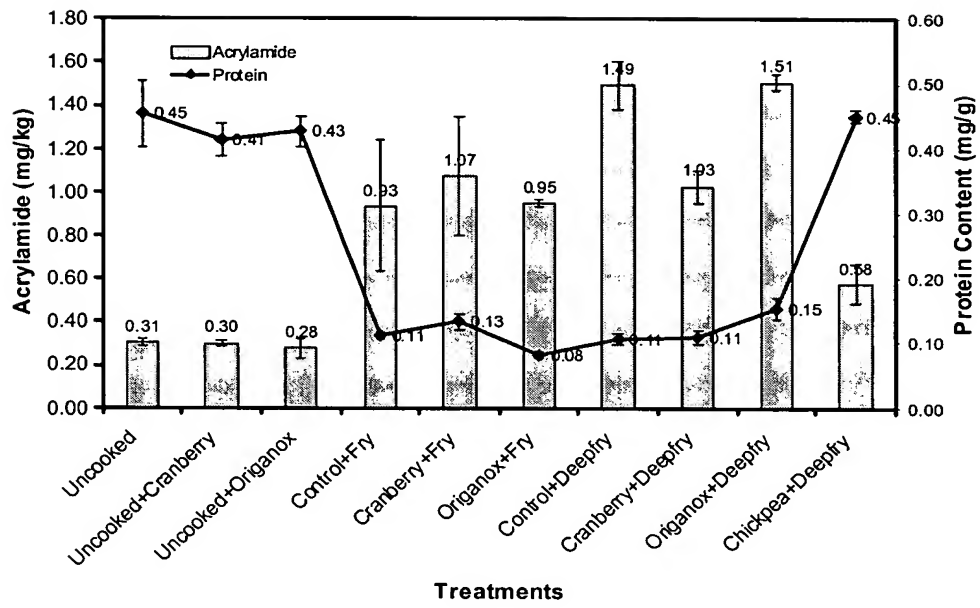
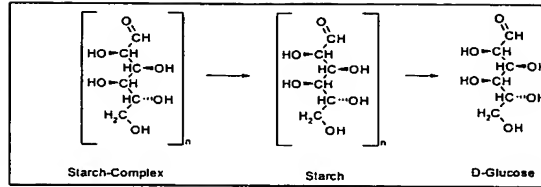
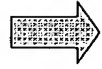


FIG.4

Protective effects of legume proteins. These proteins can delocalize the electrons and prevent the breakdown of the six carbon chain to 3 carbon Hydroxyacetone which eventually may form Acrylamide through a series of condensation reactions. Their thermostability prevents the degradation of starch into glucose.



Non-Oxidative model for acrylamide synthesis in processed food

